



LO SCALCO DELL'AQUILA

“DELFINA DAL 1935”

The cover charge is €5
and includes entrée
and service of our bread.

Since everyone of our dishes is daily
handmade by Gianni and Sylwia, there
may be some variations on the menu.

We are here to assist you, feel free to be
advised by the experience of
Massimiliana and Stefano.

*Our customers are an integral part
of our restaurant.*

Together we build the Future!

Armando Ippolito

Menu



AMBASCIATORI
DEL GUSTO

TASTING

Tailored Menu

A guided 6-course journey where, at the hands of our staff, you can completely personalize your tasting experience with the chef's most contemporary and creative dishes.

60

preferably for the whole table



Territory Menu

Five courses, all in the mountains:

Lamb Coppa
Delfina-style coratella delicacy
Scalco Panzanella
Fusillo with lamb ragù
Park lamb with juniper berries

50



Vegetarian Menu

A 4-course menu, all plant-based.

40

SELECTION OF APPETIZERS

Cuttlefish and Pea Tagliatelle

"The Cow and the Squid"
*(Ricotta with nutmeg,
squid seared with lemon)*

Raw and cooked cod

Mussels 'Mpepata, croutons
and Adriatic broth

25



Beef fillet carpaccio
with dried fruit granita

Potato cake with pecorino cheese
and toasted almonds

Scalco Panzanella

National Park legume soup

25

FIRST COURSES

Gran Sasso Spaghettone
Pork Cheek, Ricotta and Saffron

Mezzi Paccheri with Codfish, L'Aquila Style

Ravioli with Porcini Mushrooms and Saffron

Paccheri with Cuttlefish Ink and its Ragù

15

SECOND COURSES

Cod with rosemary and caper powder

Tuna fillet with red onion and raspberry compote

Park lamb with juniper berries

22

Delfina-style sliced beef
with pecorino flakes and porcini mushrooms

28

DESSERTS

Perdonanza 2022 Semifreddo

8

Cinnamon panna cotta

Delfina Millefoglie
The original Grandma recipe

Plate of sliced fruit

7